

# RODARO

SINCE 1846

ESTATE BOTTLED WINES

## VERDUZZO FRIULANO FIORE RODARO 2015

DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: VERDUZZO FRIULANO 100% (Native Variety)

Age of vines: About 23 years old

Vineyard aspects: East & West facing , East

Vine cultivation system: Guyot

Yield per hectare 75 q

Harvest period Late September

Grape provenance 100% Single Estate wine

Notes .

Average annual quantity 1.970 ( 0,75 l)

Aging Stainless steel tanks for 7-12 months

Dati tecnici Acidity: 5.54 gr/l - Non-reducing extract: 25.90 gr/l – Residual Sugars 68 gr/l

Evolutionary peak from About 8 years after the harvest

Vineyard name: Romain and Rocca Bernarda (Terraced Hillsides)

Vineyard altitude: 130 / 155 m a.s.l.

Soil composition: Marl and sandstone flysch of Eocene origin ("ponca")

Vine density per hectare: 5.500 vines per ha

Grape yield per plant: Approx. 1.5 Kg.

Harvesting: Manual

Pest control: -

Wine style: Sweet White – "Passito Style" on the vine

Vinification: "Appassimento" of the healthiest grapes on the vine and in small crates. Soft pressing and traditional vinification in stainless steel tanks.

Alcohol content: 13.5% alc. by vol.

Serving temperature: 12° C

Cellar Longevity: Approx. 13 years after the harvest

Sensory profile: The luminous amber of this wine is shot through with flashes of pure warmth. The nose features a crisp florality, suggesting acacia and lime blossoms, then segues into riper impressions of almond, dried apricot, and syruped pear, followed by more delicate, luscious essences of date, dried fig, and honey. Hovering throughout is a refined whiff of spice, such as clove and nutmeg, which imparts to the nose a lightly peppery note. In the mouth, warmth and astringency admirably bolster the other components, all in beautiful proportion, in the fore-palate. A fine aromatic complex follows in the mid-palate, conveying mixed nuts and dried fruit, impressions that persist even into the finish.

Pairings: The most successful food pairings will be those in which the wine acts as a foil to more or less savoury dishes, such as prosciutto and fresh figs, for example, or smoked trout, and above all blue cheeses, especially aged versions. It is a delicious partner to traditional Friulan pasties, such as the gubana nut roll, and similar filled biscuits, as well as with almost all dry pastry sweets and biscuits from other regions.



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